

## Unimix Cookies

2/3	cup less 1 tbsp	salt-free butter or margarine
1/3	cup	granulated sugar
2	tbsp	brown sugar, firmly packed
1/4	cup	water
2	tsps	vanilla
1	tsp	baking powder
1	pouch	Unimix baking mix

### Directions

1. With wooden spoon or electric mixer, cream butter and sugar together until light and fluffy.
2. Mix in water, vanilla and baking powder
3. Add Unimix and stir until well combined. Drop by teaspoon onto lightly oiled cookie sheet. Press down lightly with fork.
4. Bake at **350°F** for **15 minutes** or until golden brown.
5. Cool slightly before removing from pan. The cookies are crumbly when hot, but become firmer when cooled and in storage.

Yield: 4 dozen cookies

### Variations:

Maple – omit vanilla and add 1 teaspoon maple flavouring in step 2.

Spicy Raisin – Add 1 tsp. desired spice (allspice, cinnamon, ginger, etc.) and ½ cup raisin in step 2.

Fruit – Add ½ cup of dried fruit (chopped currants, cranberries etc.) and spice if desired in step 2.

Note: If not on a salt restriction, use regular butter or margarine. If brown sugar is not allowed, substitute with granulated white sugar.